

In the Specification

Kindly replace paragraphs [0003-0006] with the following replacement paragraphs:

Background

[0003] Presently known on the market are rolls of thin films, generally made of a transparent plastic and rolled around a cylinder which is conventionally made of cardboard. These films can be cut relatively easily to be placed on a dish ~~in order to improve its preservation. Said film has~~ Those films have intrinsic characteristics such that ~~it clings or adheres to said dish~~ they cling or adhere to the dish. However, ~~this system does~~ those systems do not allow reuse of the thin film because of its fragility and clinging properties. The user therefore is forced to regularly purchase new rolls. These purchases of rolls represent a non-negligible expense.

[0004] Moreover, ~~this system does~~ those systems do not provide the possibility of efficiently preserving foodstuffs. The spoiling of foods is essentially due to their contact with atmospheric air which causes their spoilage. However, ~~this~~ those thin-film ~~system does~~ systems do not constitute or provide an easy and effective means for removing the atmospheric air trapped between the thin film and the foods to be preserved.

[0005] FR 2737467 pertains to a preserving and packaging method, especially for food products stored in a hermetically sealed, transportable container, that can be kept at ambient temperature or at the desired temperature. The interior of the container is placed under a partial vacuum before it is sealed. The container is constituted of a flexible or semirigid plastic such that the volume of air remaining inside the airtight volume allows a slight deformation of the plastic container to equilibrate the internal and external pressures during the temperature increase of the heat treatment.

[0006] However, ~~this~~ at method employs a very complex, expensive device that suctions out the air trapped inside the container to mechanically create a partial vacuum. Thus, ~~this~~ at system requires the use of a specific instrument for creating the vacuum and an ordinary individual rarely possesses this type of instrument, which makes ~~this~~ at method extremely expensive and thus limited to certain categories of professionals, e.g., restaurant professionals.